



# CAFFI'R NEUADD : TOWN HALL CAFE



## SALADAU : SALADS

Cesar cyw iâr : Chicken caesar	10.50	Mayo tiwna a phys melyn Tuna & sweetcorn mayonaisse	9.50
Salad wŷy : Egg salad	8.50	Macrall mwg pupur Peppered smoked mackrell	9.50
Salad ham : Ham salad	10.00	Cwscws Morocanaidd Moroccan style cous-cous	9.50

## PRIF GYRSIAU : MAIN COURSES

Pastai, tatws stwnsh/sglodion, llysiau'r tymor Pie of the day, mash/chips, seasonal veg	13.00	Selsyg a stwnsh tatws persli, cylchoedd nionod crimp, greffi nionod Sausage and parsley mash, crispy onion rings, onion gravy	11.00
Byrger cyw iâr, sglodion, colslo, mayo paprica Chicken burger, chips, coleslaw, smoked paprika mayo	13.00	Byrger eidion, caws, mayo pesto, sglodion, salad Beef burger, cheese, pesto mayo, chips, salad	13.00
Cacen hadog mwg, colslo Asaidd, salad, dresin tsili melys Smoked haddock fishcake, Asian slaw, salad, sweet chilli dressing	13.00	Cyri llysiau Thai, reis twmerig, bara nân Vegi Thai green curry, tumeric rice, naan	13.00

## NAILL OCHR : SIDES

TATWS TRWY'U CRWYN : JACKET POTATOES	Sglodion : Chips	4.00
Gweinir gyda dail salad : Served with side salad	Salad cymysg : Mixed Salad	4.00
Tiwna a phys melyn : Tuna and sweetcorn	Colslo : Coleslaw	4.00

## PITSAS : PIZZAS

Colslo : Coleslaw	9.00	Pepperoni : Pepperoni	12.50
Ffa pob : Beans	9.00	Barbeciw cig : BBQ meat feast	12.50
Caws : Cheese	9.00	Margarita : Margherita	11.00
Tsili llysiau : Vegetable chilli	9.00	Madarch a nionod : Mushroom & red onion	11.00

## BARA FFRENGIG : BAGUETTES

Caws a phicl : Cheese and pickle	8.00
Ham a chaws : Ham & cheese	8.50
Tiwna pys melyn : Tuna and sweetcorn	8.50
Mayo wyau : Egg mayonaisse	8.00
Caws fegan a siytni (ar eich archeb) Vegan smoked applewood, onion chutney (made to order)	8.00

## PLANT (DAN 12) : CHILDREN (UNDER 12)

Cnepynau cyw, sglodion, ffa neu bys Chicken goujons, chips, beans or peas	9.00
Bysedd pysgod, sglodion, ffa neu bys Fish fingers, chips, beans or peas	9.00
Pasta penne a saws tomato Penne pasta and tomato sauce	9.00
Selsyg a stwnsh : Sausage & mash	9.00
Pitsa plant : Kid's pizza	9.00

**ALERGENAU BWYD** : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

**FOOD ALLERGENS** : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**

**LLYSIEUOL  
VEGETARIAN**

**FEGAN  
VEGAN**



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## CWRW A SEIDR | BEER & CIDRE

<b>Seidr Gwynt y Ddraig Autum Gold Medium Dry Cider, 500ml. ABV 4%.</b>	5.50
Seidr lled befrïog, llyfn, yfadwy gyda blas adfywiol. / A medium dry, gently sparkling cider.	
<b>Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5%</b>	5.50
lager ysgafn euraidd o grefft llaw. ABV 4.5% / A craft brewed light golden lager. ABV 4.5%	
<b>IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5%</b>	5.50
Cwrw golau sawrus traddodiadol. ABV 4.5% / Traditional aromatic Indian Pale Ale. ABV 4.5%	
<b>Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5%</b>	5.50
Cwrw du llyfn gyda arlliw o siocled coeth ABV 4.5% / Smooth stout with rich chocolate undertones. ABV 4.5%	
<b>Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8%</b>	5.50
Cwrw euraidd gydag naws hopys a blagur. / Golden hoppy ale with a floral aroma.	

## DIODYDD POETH (284ml/10owns) | HOT DRINKS (284ml/10oz)

Americano	2.95
Cappuccino / Latte / Flat White / Mocha	3.50
Te / Tea	2.50

## GWIN BYRLYMUS | SPARKLING WINE

<b>2 PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11%</b>	750ml	35.00
Aroglau afalau a blagur gyda swigod mân, mân   Palate of pear & apple blossom, delicate bubbles.		
🍇 100% Glera. Yr Eidal - Italy 11% 🍷		
<b>3 Poteli bach - Prosecco - Small bottles 20cl</b>	200ml	8.00

## GWIN GWYN | WHITE WINE

<b>201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🍷</b>	175ml 🍷	250ml 🍷	750ml 🍷
Gwin sy'n gyfuriog o aroglau ffrwythau'r berllan   White peach aromas & elegant stone fruit flavours.	6.50	10.00	28.00
🍇 100% Pinot grigio. Bwlgaria - Bulgaria 12% 🍷			
<b>203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc,</b>	6.50	10.00	28.00
Gwin ffres, adfywiol gyda naws blodau'r ysgaw   Floral elderflower notes a zesty, crisp palate & dry finish.			
🍇 100% Sauvignon Blanc. Ffrainc - France 12% 🍷			

## RHOSLIW | ROSÉ

<b>300 PORTMEIRION Pinot Grigio Rosé, Donwy   Danube</b>	6.50	10.00	28.00
Sawrus gyda blas ffrwythau cochion ac ôl-flas iachus lled sych   Palet of aromatic light red fruits, zesty off-dry finish.			
🍇 100% Pinot Grigio. Bwlgaria - Bulgaria 12.5% 🍷			

## COCH | RED

<b>400 PORTMEIRION Merlot, IGP, Donau   Danube</b>	6.50	10.00	28.00
Gwin cydnerth, melfedaidd blas ceirios a mwyar duon   Soft, rich with blackberry aromas and dark fruit notes.			
🍇 100% Merlot. Bwlgaria - Bulgaria 12.5% 🍷			
<b>401 PORTMEIRION Cabernet Sauvignon</b>	6.50	10.00	28.00
Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywrain   Blackberry & blueberry, soft tannins & toasty notes			
🍇 100% Cabernet Sauvignon. Ffrainc - France 12% 🍷			
<b>425 Portmeirion Malbec, La Rioja</b>	6.50	10.00	28.00
Gwin cydnerth, ystwyth a ffrwythus gydag ôl-flas ffres   Medium bodied, juicy, with black cherry notes & a fresh finish.			
🍇 100% Tempranillo. Yr Ariannin - Argentina 14% 🍷			



Addas i lysieuwyr  
Suitable for vegetarians



Addas i feganïaid.  
Suitable for vegans.